

STARTERS

H *BRISKET OR CHICKEN QUESADILLA - a tower of tortilla chips stands tall, showcasing three vibrant colors. It is constructed in layers, starting with a base of queso cheese dip, followed by freshly prepared pico de gallo, black beans, and tantalizingly spicy jalapeños. You can opt for our homemade chipotle chicken or our flavorful shredded brisket. It's topped with a generous scoop of creamy guacamole and our renowned avocado crema. 14

FRIED PICKLE SLICES - stacker pickles coated with a crispy panko parmesan breading, and fried till a crispy, golden brown. Served with our made in house jalapeno ranch dressing. 11

FRIED MUSHROOMS - crispy, golden perfection hand-battered sliced mushrooms coated in a parmesan-panko crust and fried until light and crunchy. Served with our signature house sauce for the perfect savory pairing. 11

SALADS

H *THE COBB - a blend of fresh cut romaine, red leaf lettuce, and arugula. Topped with tomato, onion, apple smoked bacon, scallions, boiled egg, sliced avocado, and ancho grilled chicken. Served with a side of avocado crème. Half salads get 4oz of ancho chicken and 4oz of dressing. Full salads get 8oz of ancho chicken and 8oz of dressing. Full order 18 | Half order 15

H *SOUTHWEST SALAD - A blend of fresh cut romaine, red leaf lettuce, and arugula. Topped with tomato, black beans, shredded cheddar cheese, roasted jalapeños, sliced avocado, tortilla strips, and ancho chicken. Served with a side of avocado crème. garnished with cilantro and a lime wedge. Half salads get 4oz of ancho chicken and 4oz of dressing. Full salads get 8oz of ancho chicken and 8oz of dressing. Full order 18 | Half order 15

CAESAR SALAD - fresh romaine, house-made croutons, grated parmesan topped with our house made parmesan crisp and served with homemade caesar dressing. Full order 12 | Half order 9

add 8oz ancho grilled chicken 8 | add 6oz grilled salmon 9

HOUSE SIDE SALAD - a blend of fresh lettuce, juicy tomatoes, thinly sliced carrots, flavorful cheddar cheese, croutons, and red onions. 9

add 8oz ancho grilled chicken 8 | add 6oz grilled salmon 9

CHILIS & SOUPS

“IRON HORSE” CHILI - bowl of our delicious chili prepared using our slow-roasted brisket, fresh herbs, roasted chilies, spices, and tomatoes in a flavorful beef broth. Topped with sour cream, shredded cheddar cheese, and scallions. Served with a side of tortilla chips. 12

CREAMY TOMATO SOUP - roasted ripe tomatoes, sautéed yellow onions and carrots, blended with cream for a robust soup. Served with a parmesan breaded cheese ball. 9

“RUSTIC” ONION SOUP - bowl of caramelized yellow onions in a bold beef stock covered in melted swiss cheese and texas toast. 9

***BRISKET OR CHICKEN QUESADILLA** - flour tortilla loaded with your choice of tender juicy bbq brisket or tangy chipotle chicken. toasted with pepper jack cheese and caramelized onions. served with sides of pico de gallo, sour cream, and house made salsa. 13

H *CHICKEN WINGS (BUFFALO OR TANGY BBQ) - the buffalo and tangy bbq wings are fried, tossed, and then your choice of a charred preparation on the grill, followed by another toss in sauce. every plate comes with celery and carrots, along with creamy blue cheese or ranch dressing. 16 (please allow 20-minutes for preparation)

***BACON WRAPPED SHRIMP** - five jumbo shrimp wrapped in applewood smoked bacon, deep fried till crispy, and finished with a house-made chimichurri drizzle on top. served with freshly made guacamole, tortilla chips, and garnished with a squeeze of lime. 16

***REUBEN FRITTERS** - a bold twist on a classic, golden cornbread fritters stuffed with cream cheese and tangy sauerkraut, fried to perfection for a crispy outside and a melt-in-your-mouth center. served with our signature thousand island dipping sauce for that authentic reuben flavor in every bite. 14

***SAMPLER PLATTER** - enjoy a delicious assortment of our finest appetizers: 3 crispy fried pickles, 3 succulent bacon-wrapped shrimp, 4oz fried mushrooms, and 2 tender chicken strips. enhance your experience by selecting 2 sauces of your choice. 20 (kindly note that substitutions are not available)

***BANG BANG SALMON BITES** - a bold twist on seafood perfection, 6oz of tender, seasoned salmon bites tossed with garlic powder, onion powder, smoked paprika, cayenne, salt, and black pepper, then lightly seared to a crispy edge. served with our signature bang bang sauce for the perfect kick of heat and flavor. 13

***DIP OF YOUR CHOICE** - choose one of the following 8oz dips: queso cheese dip, or house-made salsa. each served with tortilla chips. 11 (want fresh guacamole? + \$3.00)

***BUFFALO CHICKEN DIP** - 8oz of ancho chicken blended with cream cheese, franks red hot sauce, garlic, scallions, blue cheese crumbles and seasoned with ancho chili. served with pita bread, carrots, and celery sticks. 13

CREAMY GOUDA MAC-N'-CHEESE - creamy gouda mac-n'-cheese with golden brown parmesan breading. 6

FRESH FRUIT CUP - made with seasonal fruit. 6

GRILLED ASPARAGUS - tender asparagus grilled to perfection, and seasoned with a delicate touch of salt and pepper. 6

TOasted PARMESAN BROCCOLI - florets sautéed with butter, and finished with grated parmesan cheese. 6

ONION STRAWS - freshly cooked onion straws served in a bowl. 5

H *THINLY SLICED AU GRATIN POTATOES - savory 7-layered thinly sliced au gratin potatoes with shredded cheddar cheese, bacon, onions, topped with queso cheese dip and garnished with parsley. 6

H ROASTED ROOT VEGETABLES - carrots, red onion, mushrooms, parsnips, and red bell peppers baked with canola oil and topped with parmesan cheese. 6

***SAUTÉED BACON PARMESAN BRUSSELS SPROUTS** - crisp tender brussels sprouts, sautéed with smoky bacon and finished with a savory sprinkle of parmesan cheese and a touch of citrus marmalade. 6

SIDES

TWISTED WEDGE FRIES - experience a distinctive cut of twisted wedge-style fries, delivering the perfect balance of fresh potato and a satisfying crunch in each and every bite. 6

HAND-CUT ROSEMARY TRUFFLE FRIES - thin hand-cut fries tossed in rosemary and truffle oil. 6

HAND-CUT SWEET POTATO FRIES - hand-cut sweet potato fries, lightly seasoned with sea salt, a touch of brown sugar, and a warm sprinkle of cinnamon. 6

CREAMY HAND SMASHED YUKON GOLD - yukon gold skin-on mashed potatoes, creamy and hand-smashed for pure perfection. 6

SLICED ANGLE CUT GRILLED ZUCCHINI - grilled zucchini slices: tender, flavorful, and fresh. 6

HONEY GLAZED CARROTS - tender baby carrots delicately sautéed and coated in a luscious honey glaze. 6

CILANTRO LIME WHITE RICE - zesty cilantro-lime drizzle enhances steamed white rice. 5

KIDS

12 & Under. - All kids' meals are served with twisted wedge fries.
Additional \$2 upcharge for sides other than fries

CLASSIC GRILLED CHEESE - texas toast grilled cheese with american and cheddar cheese. 8

GOUDA MAC-N'-CHEESE - creamy gouda mac-n'-cheese with golden brown parmesan breading. 8

***CHICKEN FINGERS** - two freshly breaded chicken strips are coated in your choice of crispy parmesan panko breading or a flaky beer batter coating. 8

SAUCES/DRESSINGS

AVOCADO CRÈME | JALAPENO RANCH | RANCH | CAESAR | BALSAMIC VINAIGRETTE | BLUE CHEESE | TANGY BBQ |

BUFFALO | HONEY MUSTARD | CHIPOTLE MAYO | 1000 ISLAND | SALSA | LEMON PEPPER MAYO |

SAUCES ARE AN EXTRA CHARGE - PRICE VARIES

SANDWICHES

All sandwiches come with your choice of twisted wedge fries or hand cut fries tossed in rosemary and truffle oil or hand-cut sweet potato fries

BURGERS

HERTZOG

SOURCED FROM LOCALLY-RAISED BLACK LABEL RESERVE CATTLE, FREE FROM HORMONES, AND ANTI-BIOTICS.

***SMOKY BACON BBQ BURGER** - half-pound of freshly prepared black angus beef patty, topped with our tangy house-made bbq sauce. the flavorful combination of melted cheddar cheese, crispy onion strings, and smoky bacon adds to the feast. served on a toasted potato bun, and your choice of fries. 16

***MUSHROOM MELT DOWN BURGER** - half-pound fresh black angus beef patty, topped with swiss cheese and smothered in sautéed mushrooms. served on a toasted potato bun with a side of lemon pepper mayo, and your choice of fries. 15

H *IRON HORSE BURGER - half-pound fresh black angus beef patty, topped with cheddar cheese, whiskey bacon marmalade, arugula, tangy housemade bbq sauce, and a fried egg. served on a toasted potato bun, and your choice of fries. 16

***THE GREAT AMERICAN BURGER** - half-pound fresh black angus beef patty with your preferred cheese (pepper jack, swiss, cheddar, gouda, american, or havarti). served on a toasted potato bun with lettuce, ripe tomato, red onion, and pickles. complete your meal by selecting your choice of fries. 15

***BLACK BEAN BURGER** - hearty, flavorful, and stacked with tomato, arugula, chipotle mayo and our signature ancho bacon jam sauce on a toasted bun. plant-based never tasted so bold. served with your choice of fries. 15

OTHER

H *BLACKENED SALMON CLUB - fresh blackened salmon layered with arugula, applewood bacon, ripe tomato, and lemon pepper mayo on triple-layered toast. served with your choice of fries — a smoky, citrusy spin on the classic club. 17

***CLASSIC REUBEN** - 5oz of tender corned beef piled high with melted swiss cheese, tangy sauerkraut, and creamy thousand Island dressing on toasted marbled rye. served with your choice of fries. a timeless favorite done right. 16

***IRON HORSE CHILI DOG** - a quarter-pound all-beef frankfurter covered in house-made chili, nestled in a fresh bun. accompanied by ramekins of homemade queso cheese dip, diced red onions, and diced jalapenos. served with your choice of fries. 14

WARM ROAST BEEF SANDWICH - warm and hearty, thinly sliced black angus roast beef, melted swiss cheese and lemon pepper mayo. served on a toasted potato bun and comes with a side of au jus and your choice of fries. 16

CHICKEN

H *SPICY NASHVILLE CRISPY CHICKEN - freshly breaded 8oz chicken breast is fried then tossed in our special nashville sauce, and topped with pepper jack cheese, lettuce, onions, and pickles. served on a toasted potato bun accompanied by a side of our blue cheese dressing, and your choice of fries. 16

***GRILLED CHICKEN SANDWICH** - 8oz grilled rosemary chicken breast marinated with rosemary, topped with melted swiss cheese, mayonnaise, and lettuce on the side. sandwiched between buttery texas toast and served with your choice of fries. 16

***BREADED CHICKEN SANDWICH** - deliciously breaded 8oz chicken breast fried til perfection. topped with swiss cheese, mayonnaise, fresh lettuce, pickles, and onion. served on a toasted potato bun, and your choice of fries. 16

***HAWAIIAN TERIYAKI SANDWICH** - a juicy 8oz rosemary grilled chicken breast with a delightful blend of dole pineapple and swiss cheese, topped with our amazing teriyaki sauce. served on a toasted potato bun topped with lettuce and tomato and your choice of fries. 16

H ENTREES

H *COUNTRY FRIED CHICKEN - 8oz chicken breast is freshly breaded when you place your order. it is then cooked to a golden crisp perfection and topped with a thick, made-from-scratch white gravy. served with homemade skin-on, creamy mashed potatoes, and honey glazed carrots. 20

***FRESH BREADED CHICKEN STRIPS** - three freshly breaded chicken strips are coated in your choice of crispy parmesan panko breading or a flaky beer batter coating which are both cooked to a golden-brown perfection. served with house-made honey mustard, and your choice of fries. 18

H *ROSEMARY GRILLED CHICKEN W/ WHITE WINE LEMON BUTTER 8oz rosemary grilled chicken breast marinated in fresh rosemary, topped with a white wine lemon butter. served on a bed of cilantro lime white rice, grilled asparagus and a slice of fresh lemon. 18

***CHICKEN AND SHRIMP FAJITAS** - our marinated 8oz ancho grilled chicken and fresh shrimp are sautéed with red onions and red peppers in our bold fajita sauce. it comes sizzling hot with 2 flour tortillas, diced tomatoes, fresh chopped romaine, and ramekins of our house-made salsa, shredded cheddar cheese and sour cream. garnished with cilantro and a lime wedge. 25

***GOUDA BRISKET OR ANCHO CHICKEN MAC-N-CHEESE** - cavatappi pasta tossed in our homemade gouda cheese sauce, blended with tender slow-cooked brisket or our juicy ancho grilled chicken, and finished with a sprinkle of parmesan breadcrumbs. the dish is gently toasted and served with toasted parmesan broccoli. 19

***14OZ KC STRIP** - stock yard 14oz fresh cut kc strip steak topped with roasted garlic herb butter and served with grilled asparagus and creamy skin-on mashed potatoes. the perfectly cooked steak, flavorful asparagus, and velvety mashed potatoes create a symphony of flavors. 32

***GRILLED 14OZ RIBEYE STEAK** - a perfectly seasoned and grilled 14oz angus beef stock yard ribeye steak topped with roasted garlic herb butter and served with delightful seven-layered au gratin potatoes and premium roasted root vegetables. 36

H *TERIYAKI GLAZED DOUBLE BONE PORK CHOP - 14oz thick and tender double bone pork chop. seasoned with brown sugar and glazed in our delectable house-made teriyaki sauce, each juicy bite is a flavor explosion. served on a bed of cilantro lime white rice and sautéed bacon parmesan brussels sprouts topped with bacon bits and diced onions. garnished with a fresh orange slice. 28 (please allow 25-minute preparation)

***8OZ BRISKET PLATE** - sliced, slow-cooked tender brisket topped with our tangy homemade bbq sauce. served with creamy skin-on mashed potatoes and honey glazed carrots. 19

H *BLACKENED CAJUN SHRIMP AND SALMON - our in-house blend of blackened cajun seasoning coating the freshest 6oz grilled salmon; then laid on a bed of cilantro lime white rice, and smothered with 4 sautéed shrimp and cajun sauce. served with a side of honey glazed carrots. 24

***GLAZED GRILLED SALMON** - 6oz fresh, never-frozen salmon, hand-cut and grilled to perfection, is delicately brushed with lemon dill butter. served on a bed of arugula complemented with a side of roasted root veggies and homemade skin-on mashed potatoes. 19

***FISH N' CHIPS FRESH COD** - fillets of fresh atlantic cod, hand-dipped in beer batter, and fried to a golden crisp. served with our house-made dill tartar sauce, and your choice of fries. 19

"THE HEALTHY HORSE" VEGETARIAN BOWL - cilantro lime white rice topped with roasted corn, diced jalapeno, diced tomato, diced red onion, black beans, and fresh avocado slices. drizzled with cilantro oil and served with a lime. 15 add protein for an additional charge: 8oz grilled ancho chicken 8 | 6oz grilled salmon 9

***TACO PLATTER** - 3-delicious tacos filled with brisket or chipotle chicken served in flour tortillas. topped with a lime, cilantro and red onion. served with sides of cilantro lime white rice, topped with pico de gallo and tortilla chips. served with ramekins of salsa, sour cream and queso. 19

DESSERTS

TEXAS CHOCOLATE SHEET CAKE

W/ VANILLA BEAN ICE CREAM - rich, moist ghirardelli chocolate cake topped with house-made chocolate frosting, toasted pecans, powdered sugar, then drizzled with hershey's chocolate syrup. served with cold vanilla bean ice cream. 9

LEMON RASPBERRY CHEESECAKE

W/ VANILLA BEAN ICE CREAM - layers of moist lemon cake and creamy vanilla cheesecake, separated by ribbons of raspberry jam, all resting on a buttery honey graham cracker crust. finished with lemon mousse icing and white chocolate curls. served with a scoop of vanilla ice cream and a drizzle of raspberry sauce. 10

GRANNY'S APPLE CRISP

W/ VANILLA BEAN ICE CREAM - indulge in our mouthwatering dessert: sliced tart apples spiced with cinnamon, mixed with caramel, and topped with house-made cake crumble. finished with candied pecans and served with cold vanilla bean ice cream. 9

COOKIE BUTTER BANANA DELIGHT

W/ VANILLA BEAN ICE CREAM - this indulgent dessert starts with a cookie butter crumb crust layered with luscious banana cheesecake and banana pieces. topped with silky cookie butter mousse, a swirl of vanilla bean whipped cream, and a sprinkle of chocolate-covered toffee bits. served with vanilla ice cream topped with a cookie crumble. 10

WARM BREAD PUDDING

W/ VANILLA BEAN ICE CREAM - this legendary dessert, passed down from summit hickory pit to iron horse, features homemade bread pudding with almond sauce and a side of vanilla bean ice cream. it warms the soul with every bite! 10

Splitting Plates - Guests who wish to share an entrée may do so for a \$3 split-plate fee. This accommodates additional side portions and kitchen preparation.



AN IRONHORSE FAVORITE



5317 151ST ST — LEAWOOD KS 66224

IRONHORSEGRILLBAR.COM

(913) 701-6943

f IRONHORSEBARANDGRILLEAWOODKS

@IRONHORSEBARANDGRILLLLC

1012 SE BLUE PARKWAY — LEES SUMMIT MO 64063

IRONHORSEGRILLBAR.COM

(816) 246-4434

f IRONHORSEBARANDGRILLEESSUMMITMO

@IRONHORSEBARANDGRILLLLC